

HOLIDAY DINING '85



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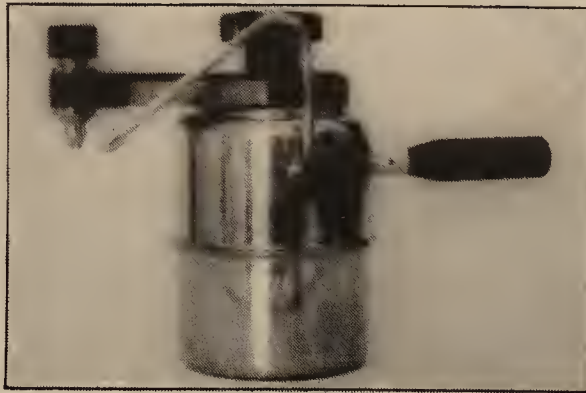
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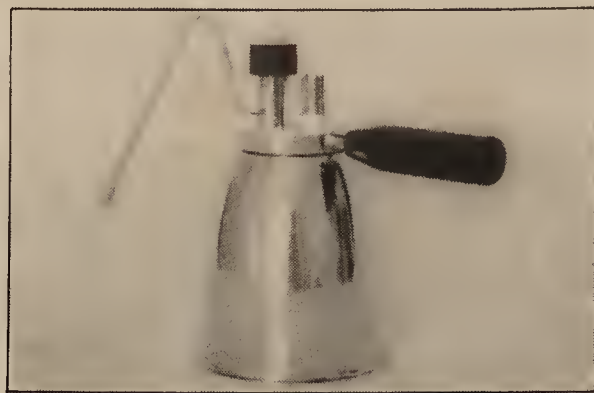
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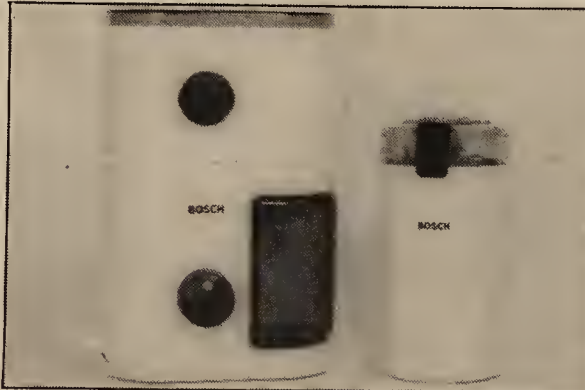


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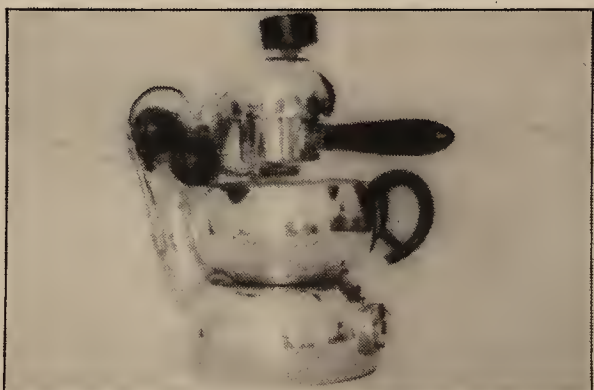
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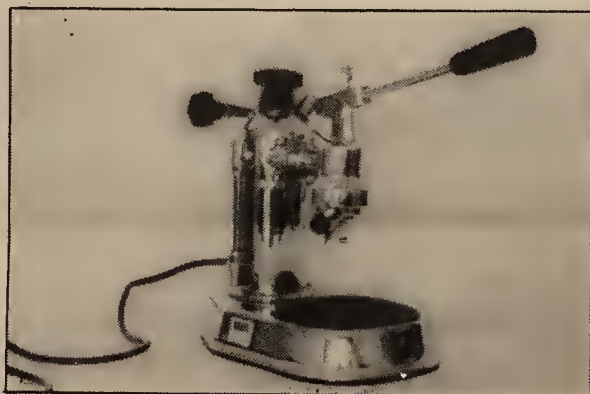


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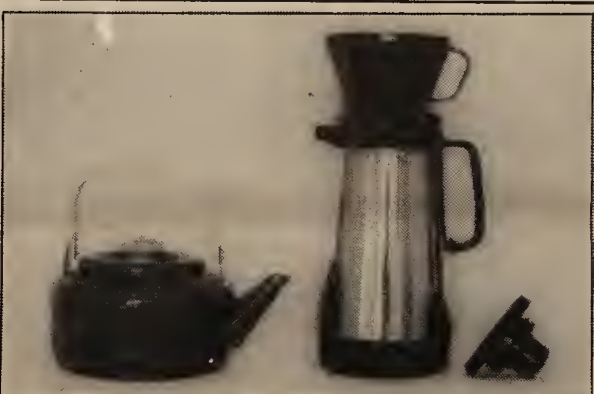


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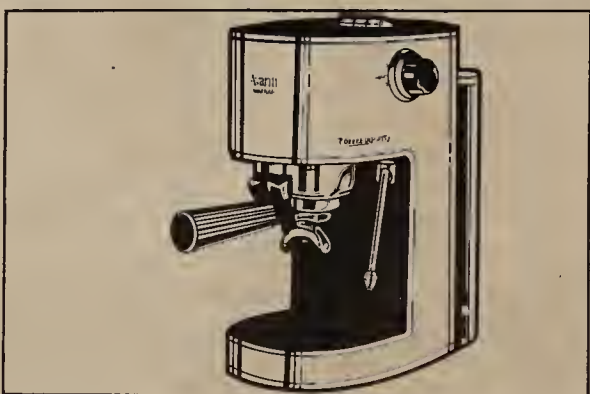
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THANKSGIVING:

A taste for tradition



GUARDIAN PHOTO OF BRAD OGDEN BY ANDRE CHOW

**Campton Place's
Brad Ogden
tackles the time-
honored holiday
meal with respect
for its heritage
— and also a
few surprises**

BY BARBARA SHORE

For Brad Ogden, Thanksgiving is the blending of tradition with imagination. It is, in his own words, "taking your grandmother's recipe and making a few small changes." But for Ogden, Thanksgiving is also just another day's work. At San Francisco's renowned Campton Place restaurant, old and new blend together three times a day, seven days a week.

The hallmark of Ogden's redefinition of classic American cuisine is his uncanny ability to render anew traditional dishes without sacrificing their authenticity. The food he serves is familiar American fare with a touch of elegance — tradition with a twist.

Eating at Campton Place, as more than a few critics have remarked over the past two years, is an undiluted joy. But when Thanksgiving, that most traditional of American feast days, rolls around, Brad

Ogden's restaurant is *the* place to be. Joyce Goldstein of Square One Restaurant, herself no slouch when it comes to redefinitions of the classic cuisines, calls Campton Place the perfect spot for Thanksgiving dinner. It is, she says, "the quintessential American restaurant. The food is well-executed, tasty and not at all contrived."

Ruth Reichel, restaurant editor for the Los Angeles Times and a former Bay Area critic, agrees: "If I were to go out for

continued next page

Thanksgiving dinner, that would be the perfect place to go."

If you go to Campton Place on Nov. 28th (and if you plan to do so, hurry: the restaurant is almost fully booked), you'll of course be eating turkey. But not just any old turkey. The Thanksgiving turkey at Campton Place will be a wild turkey breast, roasted to order.

The trimmings

When we spoke to Ogden, he had not yet decided between whipped potatoes with creme fraiche and baby sweet potatoes as the accompaniment to the turkey. Both choices reflect Ogden's approach to American cooking. "Whipped potatoes with butter would be traditional," explains sous-chef Steve Simmons, "but with creme fraiche, it's just one more little added touch — something to really bring out the flavor of the food." That's an example of tradition with a twist. Baby sweet potatoes, on the other hand, represent the application of high-tech farming techniques to traditional foodstuffs — the blending of old and new. If Ogden wants baby sweet potatoes for Thanksgiving, he can contract with farmers who are eager to experiment with such new products. According to Ogden, this new breed of farmer is not only concerned with the quality of the product, but with its preparation as well.

Then there'll be the vegetable, and a garnish. Both, in Ogden's approach, must work together to balance the plate visually and on the palate: the result must be more than the sum of its parts. This is, admittedly, pretty heady stuff, but to hear Ogden tell it with his unassuming Midwestern candor, it all makes perfect sense.

"I think people are 'created-out.' They want to have good, creative food, but they want something that's heartwarming, that's good for the soul — food that works together."

— Brad Ogden

Ogden himself goes to market three times each week in search of the freshest ingredients available. What can't be purchased at the market is delivered to the restaurant's back door — right off the farm.

"We're always looking for something new," explains Simmons. To which Ogden adds, "And there's a lot of demand just to keep up with the competition." Offering one example, Simmons describes their attempts to import wild game birds from Europe. Although the deal was nixed by the FDA for sanitation reasons, these birds are something special: rather than being raised on a farm, they are hunted in the fields.

Ogden appears to have an ample supply of the one essential commodity to allow him to keep up with the competition: creativity. Alice Waters describes Ogden as "very open-minded." "He has tried to perfect what he does," Waters told the Bay Guardian, "and has found interesting ways to do that."

Over the past two decades, with the help of people like Waters, food preparation has been transformed from a daily chore into the realm of high art. A new generation of Americans rediscovered their kitchens and, in doing so, made stars of their chefs. "Before," says Ogden, "we were all just cooks in a kitchen. Now we have more

celebrity status. We're seen as artists, professionals, not just people slinging hash."

It was the opportunity for creative freedom that brought Ogden to San Francisco two years ago. "When Bill Wilkinson [president of the Campton Place Hotel] first asked me to come here, I said absolutely not. I had worked in hotels before — too many headaches! I turned him down twice, until I came out and saw the operation." Ogden liked what he saw. Not only was Wilkinson's attitude about food and service compatible with his own, but the offer included a free hand in the kitchen.

Having been given creative freedom, Ogden insists on using it sparingly. "I think people are 'created-out.' They want to have good creative food, but they want something that's heartwarming, that's good for the soul — food that works together."

Wonderful touches

Stanley Eichelbaum, the former Chronicle theater critic who is now chef and proprietor of Eichelbaum & Co., says of Ogden, "He shows tremendous imagination with plain old-fashioned American cooking. Some of it is pretty homely stuff, but he manages to add some wonderful touches." Eichelbaum observes that "there really isn't much you can do with Thanksgiving . . . You rack your brain trying to be different, but when it comes down to it, people want to be traditional."

But to Brad Ogden, imagination is not at all incompatible with tradition. "It's very straightforward," says Ogden with characteristic aplomb. "We just try to serve simple but creative food that tastes even better than it looks." And he makes it sound so easy . . .

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TURNING THE TABLES ON TURKEY

Five local chefs offer their own cultural alternatives to holiday dining

BY MYRIAM WEISANG

Does it sometimes seem to you that you've been eating turkey forever? Has the time finally arrived when the sight of a mound of glistening cranberries, their dark red set off by the deep orange of candied yams, evokes in you only the profound wish to be elsewhere?

Take heart: you are not alone. It happens to all of us from time to time — we OD on traditional American Thanksgiving dinners.

It is neither disrespectful nor unpatriotic to seek elsewhere every once in a while. So if even the thought of a traditional Thanksgiving dinner as rendered by Brad Ogden doesn't get the juices going, consider an alternative. In fact, consider five — five styles of celebratory feasts in other cultures. Each is available in the Bay Area, and each can, with relatively little preparation, grace your table Nov. 28th.

Gula Jamun from India

The origins of the Indian holiday Dippawalli, which fell this year on Nov. 12th, can be traced back some 4,000 years. According to legend, Rama, the ruling king at the time, decided to leave the throne for a self-imposed exile. But when his wife was abducted by his enemies, the king reassumed the throne and emerged victorious from the ensuing battle. To honor his return, Rama's people set the night on fire: thousands of *diwas* (oil lamps) burned on rooftops throughout the land, proclaiming the triumph of good over evil. Every year that night is rekindled during Dippawalli, India's Festival of Light.

Although Parvesh Sahi, the chef and owner of San Francisco's North India restaurant, left his homeland in the mid-1960s, he recalls vividly the Dippawalli festivals of his youth: "The whole country shimmered. People gambled, got drunk, played games all night long. Sweets were prepared months ahead and more than 25 desserts were served."

Kite-fighting is also a part of the Dippawalli celebration, and this is a skill that Sahi has mastered to perfection. In a typical kite-fighting competition, the line attached to the kite is coated with powdered glass. The line is used to sever that of the opponent and, as his or her kite goes speeding away, one tries to entangle it and maneuver it back to earth. Sahi demonstrated his prowess last year on San Francisco's Marina Green, where he beat the reigning Korean kite-fighting champion.

When he isn't off flying a kite, Sahi will likely be found in the glass-enclosed kitchen



GUARDIAN GRAPHIC BY LESLIE LERNER

of the North India restaurant. He opened the restaurant in 1983, transforming what used to be his garage into one of the best showcases for Indian cuisine in the Bay Area. The menu, Sahi says, is made up of family recipes (his father ran a restaurant for 45 years). He doesn't use measurements. "I just taste as I go along," he says. And he doesn't keep secrets either. "This is an open kitchen, an extension of my home." (He lives upstairs from the restaurant.)

In commemoration of Dippawalli, Sahi gave us this recipe for Gula Jamun (honey

balls), a traditional Indian holiday dessert.

Ingredients:

- 3 cups non-fat dry milk
- 1 cup Bisquick flour
- 2 tbs. clarified butter
- ½ cup milk
- Equal parts water and sugar (for syrup)
- Pistachio nuts

Directions:

Mix the dry milk and the flour, then add the butter and whole milk. Knead until it has a doughy consistency. Make little balls (slightly smaller than golf balls) and deep-fry them in a wok over very low heat until

they're dark brown (about 15-30 minutes).

Meanwhile, prepare the syrup: cook sugar in water and reduce it to caramel syrup. Dip the balls into the syrup and let them sit overnight. Serve covered with pistachio nuts.

Rullepolse from Denmark

Tales of gnomes permeate Danish folklore and, as Danish chef Klaus Monberg points out, the wily creatures play a key role in Denmark's Christmas celebrations. The partying begins with Christmas eve dinner, frequently a ham or pork roast followed by a goose stuffed with apples and prunes. Then, once the feasting family has had its fill, the gnome that is said to live in the typical Danish attic gets his due: a bowl of rice porridge.

This tradition, Monberg acknowledges, began on the farm: "As everyone knows, gnomes live in farmers' attics," he says. "As long as you take care of him, the gnome will watch over your land. But if you make him angry, he'll burn your house down."

After the gnome has been appeased, the family eats the rest of the rice porridge (augmented with sugar, cinnamon and a lump of butter) for dessert. The porridge is often served with a blanched almond hidden inside, and the finder of the almond receives a marzipan candy pig as reward. At the end of the evening, the unwrapping of the Christmas gifts begins.

The feasting resumes the next day with a huge Christmas lunch (and equally large doses of aquavit and Danish beer). Six or seven kinds of herring are served on a bed of goose fat and onions on rye bread. An assortment of cheeses and meats, including home-made salami and slices of a rolled sausage called rullepolse, rounds out the afternoon meal. The lunch finishes with a cake chock full of candied fruit and nuts.

Monberg, who presided over kitchens in Copenhagen and Paris before moving to San Francisco in 1979, is currently the chef at the Francisca Club, established around the turn of the century for women of French descent. He says he enjoys cooking for the club's 450 members, noting that the job allows him to try out a wide array of recipes, including the rullepolse described below.

Ingredients:

- A couple of lamb, pork or veal skirt steaks (not beef)
- chopped onions
- parsley
- salt, pepper, allspice, cloves
- brine
- assorted vegetables (carrots, leeks, onions, turnips, etc.)
- beef broth

Directions:

Trim the fat off the skirt steaks and lay them down, overlapping, so they form a

continued next page

TURNING THE TABLES

continued from previous page

sheet. Sprinkle with salt, pepper, allspice, parsley, cloves and chopped onions to taste, then pat these ingredients into the meat. Roll up the meat, tying it with string, and let it soak in cold brine for five days. Remove it from the brine and simmer it in an enriched beef broth with the cut-up vegetables until tender. Remove the meat from the broth and press it between two boards to retain its shape. Allow to cool, slice it and serve.

Gang Pet Pet Yant from Thailand

When I first ate at Manora's, an excellent Thai restaurant nestled in the outer reaches of the Mission, I heard peals of laughter coming from the kitchen. Someone was clearly having a good time in there. I stuck my head in to see what was going on and caught a glimpse of a woman wearing all white, with two enormous orchids pinned in her jet black hair. She smiled and waved at me. Later, when I returned for this interview, I realized I had seen Passarin Prassl, the restaurant's chef and owner, at work. Prassl presides over the stoves with the benevolent grandeur of a queen conducting a wonderfully fun ceremony.

The Bangkok-born chef arrived in the United States alone 14 years ago, leaving behind an ex-husband and a life she says she no longer wanted. She remarried here and then, when she found herself on her own again, began searching for a career. "All I really knew how to do was cook," she says. Five months ago she opened Manora's, named for her daughter, the restaurant's manager, hostess and occasional chef.

Any holiday feast in Thailand — whether

it's for the Thai New Year (April 15th) or the Full Moon Festival (Nov. 26th) — is likely to feature a curry dish as the main course, Prassl says. "Curry is easy to digest because of the tropical heat in Thailand. It is spicy, makes you sweat and cools you off."

Thai curry, she adds, is not the yellow powder you find in the average U.S. supermarket. It is a paste traditionally prepared, using mortar and pestle, from a variety of ingredients: chilies, lemon grass, galanga (a ginger-like root that smells like mustard), lime leaves, lime juice, shrimp paste, shallots and garlic, among others. Luckily, you can find authentic, ready-made Thai curry paste in many of the Bay Area's smaller, Asian grocery stores.

When asked to suggest a recipe that would evoke something of the Thai holiday spirit, Prassl decided on Gang Pet Pet Yant (roast duck curry). "Thai people don't usually eat much meat," she says. "So duck is a special treat you bring to temple — the social center of town — on holidays." But getting Prassl to divulge the particulars of this recipe was a painstaking task — not because she didn't want to tell me but because she never follows recipes or even measurements. "Every night the curry turns out different. It's a very delicate process. If there is an ingredient missing, you have to balance it out by increasing the dosage on another," she says. You should heed that warning from this expert chef as you attempt to prepare the following:

Ingredients (for six servings):

- One duck, either bought fresh or already roasted
- 2 tbs. red curry paste
- 1 14-oz. can coconut milk
- 1 tomato
- 1 bunch New Zealand spinach
- Coconut or brown sugar
- Fresh pineapple
- Fresh basil
- Fish sauce

Directions:

Cut the duck into serving pieces. Blend the paste and half the coconut milk over a low flame. Add the duck, then some sugar

and fish sauce (no salt) to taste, and the rest of the coconut milk. Incorporate fresh cut-up spinach and simmer until tender (10-20 minutes). Slice in the tomato and serve with the chunks of fresh pineapple and basil leaves sprinkled on top.

Galette des rois from France

If you're not familiar with the French holiday La Fete des Rois (King's Day), which takes place on Jan. 6th, what would you guess? A celebration of the halcyon days of Louis XIV? An occasion for modern-day monarchists to come out of the closet and affirm their allegiance to the Bourbon Dynasty? Actually, La Fete des Rois, at least in theory, honors the three kings who paid a visit to Jesus in the manger. When the French celebrate this holiday these days, the emphasis seems to be on the word *fete*, in the sense of feast, rather than on the holiday's religious significance.

A highpoint of the King's Day feasting is the galette des rois, a fluffy cake whose consistency and flavor vary from province to province. Inside the cake a fava bean lies hidden. Whoever finds the bean is entitled to wear a gold paper crown (which often comes with the galette sold in French bakeries). Thus the average French citizen is transformed into a king-for-a-day who presides over the rest of the holiday merrymaking. And, since Jan. 6th represents the last opportunity before Easter to make merry, the king has the solemn duty of ensuring a good time for all.

Marinette Georgi, who has been teaching French cuisine and pastry preparation in Berkeley since 1972, points out that the galette from her native Lyon is unusual in that it is made from brioche dough. Galettes from other regions of France tend to be flat and almond-laced, while the Lyon variety is airier, she notes. For all her prowess in the kitchen, Georgi admits she wound up becoming a professional cook by accident. She studied to become a high school French teacher in the United States, then returned

to Paris to take some final courses at the Sorbonne. When she got there she found that her classes were "terrible" and began to have second thoughts about her career. "There I was walking through the streets of Paris feeling depressed when I saw a sign advertising private French cooking classes. I couldn't get over it!" She says these classes were new to France, where would-be chefs either obtained a degree from school or learned the basics of cooking from their mothers. As Georgi found out when she attended the cooking class, most of her fellow students were foreigners. She says she also discovered she had a knack for conducting the course in the teacher's absence. That's when she said a final good-bye to her high school teaching credentials and enrolled in cooking courses at the Cordon Bleu and La Varenne.

A degree from those prestigious Parisian cuisine academies open a lot of doors in the Bay Area, Georgi discovered. "The classes I took there were not much different from the first course I took that fall in Paris," she admits. "But the names work magic around here!" She wound up working as assistant chef at Chez Panisse before launching her cooking courses at her home in the Berkeley hills.

Though the menu in one of Georgi's three-hour sessions typically includes such exotic fare as Scallops Ambrosia with nectarines, she didn't even raise an eyebrow when I requested the recipe for this traditional galette des rois:

Ingredients:

- 2 cubes fresh yeast
- 3 tbs. sugar
- 3 tbs. water
- 2 cups flour
- 1 tsp. salt
- 1 cube unsalted butter
- 3 extra-large eggs
- 1 fava bean

Directions:

Place fresh yeast, sugar and salt in a mixing bowl. Mix with an electric mixer on medium speed, gradually adding water,

continued page 9



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WHEN IN DOUBT, GIVE CHOCOLATE

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THE HOLIDAY WINE DILEMMA

Wine writer Stanley Hock offers ten solutions to the perennial problem of matching wine to Thanksgiving feasts

BY STANLEY HOCK

The question of wines to serve with Thanksgiving dinner is one that beguiles hosts and wine writers alike. For the former, the problem is matching a wine to their chosen dinner. For the critic, the difficulty is coming up with a new angle for a story that he or she has had to write many times.

This year I decided to duck this responsibility by asking some leading Bay Area retailers what they would advise readers to drink on Nov. 28th.

However, before I do, here are a few items of general advice that may help you withstand Thanksgiving wine frenzy:

1. It's silly to expend much time, thought or energy selecting wines for Thanksgiving dinner. The day's purpose is to enjoy the convivial company of friends and family, while consuming vast quantities of good food. Wine is merely an accessory to the proceedings, so don't get too worked up about it. Drink the kinds of wine you normally like to drink, regardless of whether the "experts" have pronounced them fit accompaniment to holiday fare. If you like only sweet white wines, by all means, drink sweet white wines. If you're intent on serving a priceless old Bordeaux from your wine cellar — go right ahead, just don't expect Granny or Uncle Irving to pay much attention to it.

2. A corollary of point 1 is that you needn't spend a day's wages on your Thanksgiving wines. There are an abundance of good wines — both Californian and foreign — in the \$5-\$8 range, and you can do quite nicely without spending more. Unless a wine is exceptionally good, exceptionally good or totally inappropriate, no, one — except perhaps your resident wine fanatic — is going to take time off from eating and conversing to critique it, so don't feel compelled to splurge in pursuit of great wines.

3. Although I always urge people to pick the brains of their favorite wine merchant when shopping for special-occasion wines, I should warn you that the few days before Thanksgiving are among the retailer's busiest of the year. Even those who pride themselves on offering the very best service to their customers may be hard-pressed to expound at length on the wines best suited to your holiday menu.

Consequently, it's best to have a rough idea of what you're looking for before visiting the shop. Instead of asking "What's good with Thanksgiving dinner?" say "I'd like an off-dry white for \$5-\$6," or "Do you have a mature, full-bodied red for about \$10?" Being specific in your queries will greatly assist your harried merchant, who undoubtedly will have prepared recommendations in every price and varietal category.

SF and Marin retailers

Wilfred Wong, wine merchant extraordinaire at the Ashbury Market on Frederick in the city, likes to promote California wines

at Thanksgiving, because "it's a uniquely American holiday. "We usually sell a lot of California riesling, gewurztraminer and pinot noir, and some French Beaujolais and red Burgundy as well. I think most California chardonnays and cabernets, particularly the young ones, are too big and heavy for traditional Thanksgiving dinners — they can overwhelm the food."

This year, Wong will be featuring a number of inexpensive wines. **Robert Pecota 1985 Grey Riesling** (\$3.99) — a favorite Thanksgiving wine of several of the retailers I spoke to — is "very refreshing," according to Wong. "It's a good choice for the first wine of the day, and you can also drink it throughout the meal." **Seghesio 1981 Pinot Noir** (\$4.99) is "soft and mature, an easy-to-drink, very likeable wine." Wong's other selections include **Portola Springs 1984 Gewurztraminer** (\$4.99), a **1980 Savigny Les Beaune** (\$7.99) and, for sparkling wine fans, a **Bourgogne Rose Brut** (\$5.99).

At Coit Liquors on Columbus, a store whose discount prices ensure high-volume sales, buyer Tony Giovanzana traditionally pushes for Thanksgiving the Beaujolais nouveau wines of France and California. This year, he'll be well-stocked with French nouveaux from the splendid, just-completed 1985 vintage, which will be air-freighted to California just a few days before Thanksgiving. These wines, along with California nouveaux from **Robert Pecota** and **Charles Shaw**, will be in the \$5-\$6 price range. In addition, Coit will sell a lot of German and California rieslings — light-bodied, slightly off-dry wines that gracefully complement rich holiday food. A Coit favorite in this category is, again, the **Robert Pecota Grey Riesling**, a wine Giovanzana consumes "lots of" at his own Thanksgiving table.

Mike Lynch, owner of Pacific Wine Company on Washington Street, a store that specializes in the wines of France's Burgundy district, opts for Alsatian wines and — not surprisingly — red Burgundies as the best accompaniments to Thanksgiving fare. "I love Alsatian wines — gewurztraminer, riesling, pinot blanc, tokay — and good, mature red Burgundies with Thanksgiving dinner," Lynch says. "A lighter-style 1982 red Burgundy, like **La Farge's Bourgogne Rouge** (\$5.95) or **Michelot's Nuits St. Georges** (\$10), would be perfect. I'd also recommend, from California, the **Duxoup 1984 Gamay** (\$6.50) and our own **Pacific Wine Company 1984 Chardonnay** (\$5.99)."

At John Walker on Sutter Street, a dignified shop catering to an affluent downtown clientele, John Hogan diverges from many of his retailer colleagues by championing fuller-bodied California chardonnays, pinot noirs and zinfandels for the Thanksgiving table. He finds that many of his customers object to the overt spiciness of gewurztraminer and he thinks rieslings and many pinot noirs are too light.

"Thanksgiving dinners are so rich these days," Hogan observes. "I see a lot of people turning to fuller-bodied red wines and heavier whites. We do very well with

Carneros

CHARDONNAY

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1983 Saintsbury and Les Acacias Crémant de Bourgogne: A local chardonnay and an imported sparkling wine offer two ways of withstanding the holiday wine frenzy.

California chardonnays and pinot noirs from producers like **Chalone**, **Edna Valley**, **Calera** and **Kalin**, wineries that make big, rich wines, and we also do well with zinfandels from **Clos du Val** and **Storybook Mountain**."

More conventional advice comes from Doug Canepa of the Mill Valley Market, a store that sells a great deal of light-bodied white and red wine at Thanksgiving. Like many other retailers, Canepa has tremendous success with the **Pecota Grey Riesling** (\$3.99) and also does well with softer California pinot noirs like the **Lazy Creek** and **Smith-Madrone**. "What you like is what you should drink," Canepa maintains. "We happen to favor

light-bodied wines with good flavor, wines that complement but don't upstage the food." Since the Canepa family owns a vineyard in Sonoma's Alexander Valley and an extensive wine cellar, Doug and his father often pull out for Thanksgiving dinner older wines, either chardonnays from their own vineyard or smooth, well-aged California cabernets. "That's the beauty of a cellar," Doug says. "You can go get a mature bottle of wine that would otherwise be unavailable or far too costly to obtain."

East Bay retailers

Berkeley is famous for shunning the well-trod path, and Kermit Lynch Wine Merchant on the corner of Cedar and San Pablo

continued next page

HOLIDAY WINES

continued from previous page

upholds the tradition in the oenological sphere. Lynch, who imports wines directly from Europe rather than through middlemen, has built a devoted following by introducing his customers to little-known wines made by small producers in esoteric places. True to form, staff member Dave Stewart suggested a number of wines that most people, even wine buffs, are unlikely to have heard of.

Clos St. Magdelene 1983 Cassis (\$6.95), **Chateau Simone 1982 Aix-en-Provence** (\$7.50) and **Chave 1980 Hermitage Blanc** (\$14.95) are all strongly flavored, extremely distinctive white wines that would be intriguing accompaniments to a wide range of Thanksgiving meals. For red wines, Stewart recommends the 1985 **Trenel et Fils Beaujolais Nouveau**; the **Marsanne 1979 St. Joseph** (\$6.50) and **Cuvee du Tastevin 1979 Chateaufort-du-Pape** (\$9.25), both from the Rhone Valley; and the 1981 **Domaine de Trevallon** (\$6.95), a syrah/cabernet blend from Provence.

For an unusual dessert wine, Stewart offers **Domaine Durban's Muscat Beames de Venise** (\$7.95), a potent, exotically scented wine that should beautifully complement the traditional fruit and nut pies of Thanksgiving. (Lynch's wines are also available at Singer & Foy Wines, 1821 Powell, SF.)

Alan Fisher, proprietor of Arlington Wine and Spirits in Kensington, promotes off-dry whites with holiday meals because they offset the heavy, spicy character of many tradi-

TAFT STREET



1984
SONOMA COUNTY
Fumé Blanc
WHITE HOUSE WINE

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ALCOHOL 13.0% BY VOLUME

LOT 6

This bottling of our White House Wine continues Taft Street's dedication to well made wines at the right price.

This White House Wine is a blend of Sauvignon Blanc 79% and Chardonnay 21%, with a hint of oak and a lingering finish. The wine will grace any table—from barbecue to banquet.

Look for other Taft Street wines—the number one address in the wine country.

1984 Taft Street, a blend of sauvignon blanc and chardonnay, is one inexpensive (\$4.99) option for your Thanksgiving feast.

tional entrees. He also sells an assortment of roses, light reds and champagnes. This year, Fisher will be featuring German rieslings from the fine 1983 vintage; California gewurztraminers from **Joseph Phelps, Matrose** and **De Loach** wineries; some 1985 Beaujolais nouveaux from France and from **Robert Pecota** and **Charles Shaw**; rich Grand Cru Beaujolais from the outstanding French vintage of 1983; and a number of fine sparkling wines, including **Townsend and Walsh** (\$7.50), **Les Acacias Cremant de Bourgogne** (\$7.95)

and, for those really intent on celebrating, **Schramsberg Cuvee de Pinot** (\$15.90) and **Blanc de Noir** (\$19.85).

Solano Cellars, a small shop on Solano Avenue in Albany, stocks a broad, eclectic selection of wines from California, Oregon and Europe. Proprietor Bill Easton, a rustic epicure, believes that Thanksgiving wines should tread lightly on the palate. "The wines should be in the background, the food in the foreground. You want wines that don't grab for attention, but that are tasty and that you can drink a lot of." Easton will

be touting Grand Cru Beaujolais, particularly a 1983 **Brouilly** from **Michaud** (\$7.59); California and Oregon pinot noirs, including 1983 **Saintsbury** (\$10.95), 1983 **Eyrie** (\$15) and 1983 **Sokol Blosser-Red Hill** (\$11.75); gewurztraminers from Alsace and California, including 1983 **Jerome Lorentz** (\$6.75) and 1984 **Navarro** (\$7.50); and a few California chardonnays, like 1983 **Neyers** (\$11) and 1984 **Taft Street** (\$4.99). In addition, he has a good selection of French roses.

Chris Grossman, manager of Jackson's near the Claremont Hotel in Berkeley, is a great booster of gewurztraminer: "I think gewurztraminer, either Alsatian, or Californian in an Alsatian style, is a classic combination with Thanksgiving dinner." Grossman is particularly high on **Johnson's of Alexander Valley 1984 Gewurztraminer**, "a great value at \$3.99."

Jackson's also sells a good deal of Beaujolais nouveau and does surprisingly well with sauvignon blanc.

Dick Winter of Trumpetvine Wines in downtown Berkeley likes to sip a light, fresh German riesling while basting the turkey, but when the food hits the table, he's ready with a mature, smooth cabernet or merlot. For his customers, however, Winter is well-stocked with good Alsatian and California gewurztraminers, particularly the 1983 **Goldert** bottling from the **Pfaffenheim Co-operative** (\$7.19) and the 1984 **Navarro** (\$6.75); lighter-bodied California pinot noirs, notably the 1982 **Chalone Red Table Wine** (\$7.69); California nouveaux from **Pecota** and **Preston**; **Pecota's Grey Riesling** (\$3.69); and "some exceptional California chardonnays," including 1984 bottlings from **Qupe**, **Edna Valley** and **Au Bon Climat**.

There, that should give you a few ideas. Also, remember to drink lots of water during the day to keep your palate refreshed and you sober. And next year, I promise to come up with an article linking Thanksgiving Wine to the Meaning of Life. ■

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Glazed Fruit for Holiday Baking in Bulk

415 Divisadero CORNER OF OAK, SF 621-8130
2101 San Pablo Ave. BERKELEY 841-0752

TURNING THE TABLES

continued from page 6

butter (cut in pieces) and eggs. When the ingredients are well-mixed but not yet smooth, add the flour. Continue beating for at least 10 minutes until the dough is velvety and elastic. Put dough in a bowl, cover in plastic and allow it to rise in a draft-free place until it has risen about three-quarters of its original volume. Refrigerate until dough has doubled in bulk (1-1½ hours). Punch dough down and put it in a plastic bag in the refrigerator for the night.

The next day, knead the dough, add the bean and place on a lightly floured surface. Shape the dough into a large ring (10-12 inches in diameter) and place it into a lightly buttered baking dish. Insert a buttered, heat-resistant cup in the center and let it rest for 10 minutes. The dough will rise to approximately double its size. Brush it with egg glaze just before baking. Clip the top of the dough at one-inch intervals to simulate the spikes of a crown. Bake 20-30 minutes in the middle level of a pre-heated, 475-degree oven until nicely puffed and brown.

Mooncake from China

In her precise, British-accented voice, Cecilia Chung recounts the legend behind China's Mooncake festival with the finesse of a master storyteller. The story goes like this:

At the beginning of time there was a very powerful man who excelled in the art of archery. So divine was his skill that he succeeded in creating the solar system by shooting down the eight suns, leaving but one to shine upon the earth. He also dabbled in alchemy and one day found the secret of im-

La Fete des Rois honors the three kings who paid a visit to Jesus in the manger. When the French celebrate the holiday these days, the emphasis seems to be on the word *fete*, in the sense of feast, rather than on the holiday's religious significance.

GUARDIAN GRAPHIC BY LESLIE LERNER



mortality, which he quickly distilled into a potion. But his wife happened to find and drink it, and made the mistake of telling him. Furious, the archer grabbed his bow and arrows and was about to do away with her when she hurled herself into the heavens and took refuge on the moon. And there you can see her during every full moon, poised in her eternal vigil. Every year on Aug. 15th, when the full moon shines the brightest, the people of China pay it tribute with the Mooncake Festival. During this night, the typical Chinese family gathers to dine, recite poetry and eat mooncake, a large moon-shaped pastry reminiscent of an English Christmas cake. According to Chung, this cake-eating tradition began thousands of years ago during the Yuan Dynasty founded by the Mongol invaders. The vanquished Chinese — the Han — began plotting the overthrow of the conquerors. Since they were not allowed to keep

any weapons in their homes, the Han invented the mooncake and hid their knives and scythes inside. And by the cold light of the moon on Aug. 15th, they rose against the enemy.

Chung claims to have inherited her storytelling abilities from her father, Zho Xinfang, a top operatic actor who fell into disgrace during the Cultural Revolution. Today, she and husband Joseph Chung are the proprietors of China House, an elegant, critically acclaimed restaurant on Balboa that has just spawned an offspring, also called China House, on Powell. The Chungs dove into the restaurant business after two decades of nine-to-five office work — Joseph was a stock broker and Cecilia worked for an airline. When asked what gave them the final push to open a restaurant, Cecilia noted the precedent set by her brother, who owns the famed Mr. Chow of New York and Beverly Hills.

The Chungs found a spacious tiled grocery store in the Richmond district, remodeled it and, after planning a menu that would feature Shanghai specialties rarely found in this country, opened the first China House six years ago. Though their menu doesn't include mooncake, the Chungs have a tradition of buying the cakes from a Chinatown bakery and serving them to their staff and a few regular customers throughout the fall. When Joseph Chung sought out the following recipe for the Bay Guardian, he found that ingredients and methods varied greatly with each baker he asked. "And most of them didn't even have the recipe written down — it was all in their heads," Chung adds. After settling on a recipe that adhered closest to Chinese tradition, he tested it in his own kitchen and then passed it on.

Ingredients (for about 20 cakes):

- 40 fluid oz. of sugar water
- 3 oz. brown sugar
- 4 oz. white vinegar
- 5 lbs. flour
- ½ lb. lard
- 2½ lbs. of red bean paste

Directions:

Boil sugar water on low heat for approximately two hours or until it thickens. Set it aside to cool. Put flour in a large bowl, make a little hole in flour and gradually add thickened sugar water. Gently mix with hands — do not stir. Slowly add potassium, then vinegar and brown sugar. Mix in lard, a teaspoon at a time. Make sure that the dough is slippery. A wooden mold (available from Chinatown shops) is generally used for shaping the mooncake, but a small bowl three inches in diameter and one inch high will do. Open a small piece of dough and fill with a small amount of the red bean paste, then close up and roll in dry flour. Flour the mold and place the dough inside for shaping until mold is full. Pour molded dough onto a baking sheet. Repeat until all the dough is used. Pre-heat oven to 350 degrees and bake for 20-30 minutes. The crust of the mooncake should be light brown and still soft. Allow to cool and serve cold.

THANKSGIVING SPECIALS

pumpkin & spaghetti squash soup

french chestnut stuffing

restuffed yams with rum

braised red cabbage in red wine w/apples

cranberry pear sauce

giblet gravy with madeira

stuffed cornish hens

pumpkin pie

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Dining Guide

If there's a place that's on the cutting edge of restaurant cuisine, it's the San Francisco Bay Area. From a new treatment of classic American meals to the fascinating cuisine of the Far East, innovative and enticing hours await the discerning diner.



ACME METAL SPINNING WORKS CAFE

3917 24th St. San Francisco 824-3555

The place to go in Noe Valley! Since 1971, the Acme has been home to beatniks, hippies, business people, punks, nursing mothers, artists, kids and three or four cats. Our new chef has created a wonderful dinner menu featuring fresh fish, pastas, chicken and fresh vegetables. Brunch standards include English bangers and corned beef hash. Hours: Mon-Fri 8:30 am-10 pm, Sat & Sun brunch 9 am-5 pm, dinner 5-10 pm. Reservations for large parties only. Visa, MC, AE.



AMAZING GRACE

216 Church St. San Francisco 626-6411

Amazing Grace, located on Church near Market, specializes in great-tasting, healthy, substantial vegetarian dishes at very reasonable prices. The menu offers a fabulous variety of gourmet dishes including rich, cheesy entrees, tangy non-dairy curries, vegeburgers, soups, sandwiches and health shakes. There's also a salad bar with more than 25 salad choices and homemade dressings. We use the finest and freshest produce in our daily menus. Open Mon - Sat 11 am-10 pm.



BILLBOARD CAFE

299 Folsom St. San Francisco 558-9500

9 Reasons to get back to the Billboard Cafe: 1. Wendy Nelder hangs out in our bathrooms. 2. Now serving grilled "Humphrey" steaks. 3. New staff (everyday)! 4. You'll never meet your mother here. 5. Free hairstyling and make-up lessons from our staff. 6. Preferred seating for customers with mohawk haircuts. 7. "Socialites, artists, cops, lawyers, punks and hoods" — Herb Caen. (Herb never came back.) 8. Skateboard ramp at the front door. Enter at your own risk. 9. They got billboards. We are the Billboard. Open Mon-Thurs until 11 pm, Fri & Sat until 12:30 am.



CARS

478 Green St. San Francisco 433-7733

Cars, a newcomer to North Beach, has quickly become one of the hottest spots in town. The walls are covered with four-wheel beauties, and a giant video screen at the bar features spectacular motor racing or other major sports events. Enjoy the most popular item on the menu — Fajitas, a Tex-Mex specialty — for only \$6.95, or munch on favorite appetizers like potato skins, quesadillas and nachos. Happy hour (Mon-Sat, 5-7 pm) sports two-for-one margaritas, beer and well drinks. Hours: Mon-Sat 5 pm-2 am. Available for private parties on Sunday. Visa, MC, AE.



EL CUBANE

1432 Valencia St. San Francisco 824-6655

El Cubane proudly offers fine Cuban cuisine in a relaxing, semi-formal atmosphere. Come and experience a rare treat — cuisine highly influenced by both Spanish and African cultures. Paella, one of our specialties, is a rice plate combining lobster, crab and sea bass. Or you might try Cuban roast pork, which is marinated in garlic and spices and oven-cooked to perfection. Served with black beans and yuca, it's a true delight to the palate. Open Tues & Wed 4:30-10 pm, Thurs-Sun noon-10 pm. Closed Mon. Reservations accepted for parties of six or more. Visa, MC.



EL PATIO TAQUERIA

3193 Mission St. San Francisco 688-TACO

Less than two years old, El Patio Taqueria has established itself as a distinctive addition to the Mission district. The white stucco interior and exterior are reminiscent of an early Spanish mission, and the beautiful tile and wood decor provide a festive atmosphere. The extensive menu of authentic Mexican standards and specialties emphasizes quality ingredients and low prices. Entrees may be tailored to individual choice. Hours: 11 am-10 pm daily.



FERRY PLAZA RESTAURANT

1 Ferry Plaza San Francisco 391-8403

Every table in the Ferry Plaza Restaurant offers an unmatched view from the Bay Bridge to Coit Tower. This is the place to be on the Bay. Enjoy a steak or seafood dinner priced from \$10 to \$20 as you watch the sailboats pass by. Lunch Mon-Fri 11:30 am-2 pm; dinner Tues-Thurs 5-9 pm, Fri & Sat 5-9:30 pm. Sunday brunch 10:30 am-2 pm. Visa, MC, AE, DC.



FUKU SUSHI

Japan Center, West Building
2nd floor San Francisco 346-3030

When Lena Turner, called the Sushi Queen of San Francisco, decided to open a new restaurant, her many customers were overjoyed. She called in three master craftsmen from Japan to build Fuku Sushi in the "old Japanese way." Autographs of many celebrity guests, like Yoko Ono, Robin Williams and Sandy Duncan, decorate the walls behind the sushi bar. Hiro, the master chef, shows his artistry by creating flowers, birds and trees using fish, vegetables and rice. Open daily, noon-11 pm. Reservations accepted. Visa, MC.



GARIBALDI CAFE

1600 17th St. (at Wisconsin) San Francisco 552-3325

Chef Daniel Martes and Robert Weiss (both formerly of Ruby's Restaurant) have joined forces and created a delightful new restaurant featuring California cuisine influenced by Chef Daniel's Columbian roots. The daily menu includes filet mignon finished with cognac and peppercorns, sauteed breast of chicken (finished with coconut cream and shallots), lamb curry with fresh fruit chutney and numerous fresh fish specials. The interior, renovated in a high-tech style, has a definitely different, yet warm and comfortable atmosphere. Lunch Mon-Fri 11:30 am-2:30 pm; dinner Tues-Sat 5:30-10 pm. Reservations encouraged. Visa, MC.



GERTIE'S CHESAPEAKE BAY CAFE

1919 Addison St. Berkeley 841-CRAB

Berkeley's premier seafood restaurant, Gertie's features a superb selection of fresh crab dishes — enough to make any Easterner homesick — as well as an excellent variety of local fishes, meats and vegetables. Treat yourself to the fresh soft shell crabs, the blue crabs or the crab cakes, all served in a lovely art deco and soft neon dining room to the sounds of light jazz. Gertie's has attracted TV coverage and great reviews from coast to coast. It's located just steps from the Berkeley Repertory Theater. Open daily including Monday for lunch and dinner and Sunday brunch. Closed for lunch on Saturday. Visa, MC, AE, DC.



39 GROVE

39A Grove St. San Francisco 861-0788

Looking for a marvelous place to dine leisurely close to the opera and symphony halls? Try this chic new restaurant featuring an eclectic menu of exquisite fresh dishes, served in a lovely spacious dining room to the sounds of light jazz piano. On the daily menu, you'll find excellent California cuisine alongside exotic Thai or Armenian specialties, everything prepared from scratch and remarkably reasonably priced. Enjoy our modern art exhibitions and cocktail hour. Large parties welcome. Easy parking. Open Tues-Sat 6-10:30 pm (from Sept. 8th Sun 4-10 pm). Reservations accepted. Visa, MC, AE.



**THE HALF SHELL,
SEAFOOD BAR & GRILL**
64 Rausch St. (Off Folsom between 7th. & 8th)
San Francisco 552-7677

Located in the hub of the city's exciting SoMa renaissance, the Half Shell offers tantalizing seafood and delectable grilled specialties. You'll find a varied and exquisitely prepared menu of fresh seafood delicacies and pasta, and a well-stocked bar ready to pour your favorite libations. Favorites include Eastern soft shell crab, Norwegian smoked salmon, veal and the daily seafood selections. Lunch Mon-Fri; dinner Mon-Sat. Reservations accepted. Valet parking. Visa, MC.



HUNAN SHAOLIN ON POLK
1150 Polk St. San Francisco 771-6888

Proving that you don't have to go to Chinatown for great Chinese food, Hunan Shaolin features a wide variety of entrees and appetizers, and hot-and-sour soup that many claim is the best in the city. Menu favorites include pot stickers, onion pancake and sizzling prawns. Most dishes are spicy, but they can be made milder on request. Entrees cost \$5-\$7, and the evening parking is free. Furnished in typical eclectic Chinese decor, Hunan Shaolin provides a wonderful dining experience. Hours Mon-Sat 11:30 am-10 pm, Sun 4-10 pm. Visa, MC, AE, DC.



ISLAND GROTTTO
1801 Clement St. San Francisco 668-1211

Island Grotto offers some of the best seafood and steak dishes in town, and at remarkably moderate prices. In this cozy, elegant dining room, superb dinners, including soup or salad, start for as little as \$6.95. Choose from a daily specials board featuring such delicacies as black pepper steak with basil sauce and broiled mahi-mahi with golden caviar in champagne or cream sauce. Standards include calamari with a tomato and mushroom sauce (\$6.95) and fresh filet of salmon with hollandaise sauce (\$9.95). Open daily 5-10 pm (weekends 11pm). Reservations accepted. Visa, MC, DC.



JOE'S FISH GROTTTO

4435 Mission St. San Francisco 585-2024

Joe's Fish Grotto is a Mission tradition. Owned and operated by the same family for nearly 40 years, Joe's is well-known for its excellent fresh fish and seafood, which the family selects from the market each morning. Choose from a good range of delicious dishes, including sauteed prawns, scallops, calamari, sand dabs and rex sole. Full bar. Open Mon-Sat 11 am-7 pm (8:30 pm Fri). Reservations accepted for larger parties. Visa, MC.



LA CREME DE LA CREME
5362 College Ave. Oakland 420-8822

Chef/owner David Nugent offers diners a changing menu that is innovative and Californian, yet based solidly on classical French culinary principles. There is an intimate, pastel dining room and a secluded garden deck as well. The menu features both light entrees — grilled swordfish with orange-mint butter, for example — and luxury dishes such as milk-fed veal with apricots, almonds and demi-glace sauce, and chocolate mousse ice cream. Everything is made from scratch in this highly recommended restaurant. Dinners, Tues-Sun; Sunday brunch. Reservations advised. AE, DC.



LA MEDITERRANEE

288 Noe St. San Francisco 431-7210

La Mediterranee's friendly, efficient service and home-cooked eastern Mediterranean dishes have attracted many Bay Area diners. The inspiration for the varied menu comes from owner Levon der Bedrossian's Armenian family heritage in the Lebanese mountains. The tasty food at reasonable prices is so popular that this small cafe has expanded over the last six years to three new locations. Catering and food to go. Open 11 am-10 pm, Fri & Sat 11 pm, closed Mondays. Also at 2210 Fillmore St., SF (921-2956), 2936 College Ave., Berk. (540-7773), 857 4th St., San Rafael (258-9123).



LUISA'S

544 Castro (between 18th & 19th San Francisco 621-8515

Eating at Luisa's is like dining in an Italian home. Feast on authentic Northern and Central Italian cuisine as you enjoy the warm, friendly atmosphere. Specialties include veal piccata, linguini with fresh clams and mussels, gamberi (large prawns) in lemon and butter sauce, calzone, gnocchi pesto and gourmet pizza. All pasta and bread is made by Luisa's. A full bar and indoor and outdoor patios await you, or ask about the special takeout menu. Open Mon-Thurs 11 am-midnight, Fri & Sat 11 am-1 am, Sunday brunch 10 am-4 pm. Reservations accepted. Visa, MC, AE.



MATSURI

395 Hayes St. San Francisco 552-1151

Looking for casual, Japanese-style elegance? Matsuri, located in the art gallery district one block from Symphony Hall, features a large sushi bar and a pleasant staff. Many patrons choose combination dinners consisting of a choice of two entrees. Another favorite is Kushiyaki — a delicious array of chicken, beef, prawns and mushrooms on skewers. A complimentary round of saki is served to diners who arrive after 7:30 pm. Lunch Mon-Fri 11:30 am-2 pm; dinner Mon-Sat 5-10 pm. Closed Sunday. Visa, MC.



MESA

3909 Grand Ave. Oakland 652-5223

Pastel colors, track lighting and fresh flowers give this exciting new restaurant a warm, elegant and welcoming atmosphere perfect for an informal lunch or an intimate dinner. The talented chefs serve California favorites and seasonal specialties, preparing everything from scratch each day including the breads and decadent desserts. Patio dining is available, as are private areas for business meetings or special occasions. Lunch Mon-Fri 11:30 am-2 pm; dinner nightly from 5:30 pm. Bar menu 11:30 am-10 pm. Reservations accepted. AE, MC, Visa, DC, CB.



PACIFIC GREEN

2424 Van Ness Ave. San Francisco 771-3388

Pacific Green is a new and special seafood restaurant that deserves your attention. Bea Pixa of the SF Examiner says in her glowing review, "Simply Delightful." Pacific Green is one of those fine, rare San Francisco restaurants that actually delivers excellent quality and attentive service in a casual yet elegant atmosphere. In addition to fresh seafood daily, Pacific Green also offers steaks, pasta and chicken plus outstanding wines to complement your meal. Reservations accepted. Open for lunch weekdays; dinners daily from 5:30 pm (Sun at 5 pm). Visa, MC, AE. Partially validated parking.



PEPPINO'S

1247 Polk St. San Francisco 776-8550

At Peppino's, diners have a magnificent choice of authentic Italian cuisine prepared by Peppino himself, a restaurateur from Naples. This restaurant near Bush Street serves beautifully fresh dishes including risotto pescatore, green gnocchi, eight different veal dishes all served with pasta and a must is the "Seven Flavors" — a dinner for two comprising seven different pastas and sauces, all freshly homemade. Open for lunch and dinner 11:30 am-11:30 pm. Reservations accepted. Visa, MC.



PINK'S RESTAURANT & BAR

University and 6th St. Berkeley 548-0300

Remember all those marvelous little places in the movies, the ones you could never find — warm, romantic and relaxed, with great food? Pink's offers a large menu of grilled, barbecued and smoked fresh fish, ribs, vegetables, meats and Maine Lobster. They also feature homemade biscuits and sausages of all kinds, salads, gorgeous sandwiches, 17 kinds of cheesecake and Driven-by-Passion chocolate. Jazz or cocktail piano nightly. Private parking. Dinner, cocktails and supper nightly, lunch daily except Sunday. Reservations accepted. Visa, MC, AE, DC and personal checks.



RIVIERA CAFE

2821 California St. San Francisco 346-4383

Riviera Cafe, located on California and Divisadero, serves breakfast, lunch and dinner for a reasonable price in a casual, spacious setting. Come in for weekend brunch and enjoy chicken liver omelettes or Eggs Florentine with our special hollandaise sauce. The menu features continental cuisine with a full selection of sandwiches, salads, pizza, homemade soups and Greek and Italian dishes. To complement your meal, they offer a variety of wine and espresso drinks. Open Mon-Fri 7 am-10 pm, Sat 9 am-10 pm, Sunday brunch 10 am-2 pm.



ROSIE'S CANTINA

4001 18th St. San Francisco 864-5643

Delicious mesquite-grilled beef burritos, vegetarian specials, great prices and faster-than-fast service has made Rosie's one of the most popular restaurants in the Castro. You'll enjoy the old Mexico decor and an extensive menu of Mexican favorites, including fajitas and flautas and Rosie's own very-special California burrito and taco salads. Come by alone or with friends, or call to place your take-out/home delivery orders. Open daily 11 am-10 pm.



RYAN'S CAFE

4230 18th St. San Francisco 621-6131

Ryan's Cafe, opened a year ago by Michael and Lenore Ryan, features a seasonal menu augmented by daily specials. Lenore, the creative force in the kitchen, uses classic and ethnic inspirations to produce a unique and hearty California style cuisine. The dining rooms are above a bright streetfront charcuterie where specialty cheeses and meats are sold along with a variety of pasta, chicken and vegetable salads. Weekend brunches have become a local favorite. Hours: Mon-Fri 11 am-11 pm, Saturday brunch 11 am-3 pm, dinner 6-11 pm, Sunday brunch 10 am-3 pm. Cafe closed Tuesdays. Reservations accepted. Visa, MC.



SAN FRANCISCO PIZZA

418 Beach St. San Francisco 775-9300

Conveniently located in Fisherman's Wharf just two blocks from the Taylor end of the Cable Car, San Francisco Pizza offers a complete line of Italian food. The staff eagerly awaits your orders for pizza or homemade pastas and sauces created by their Italian chef. Dine in the clean, modern atmosphere or call for fast, free delivery. Ample parking spaces available. Open Sun-Thurs 11-1 am, Fri & Sat 11-3 am. Reservations accepted. Visa, MC, DC.



SAPPORO-YA

Japan Center, West Building
2nd Floor San Francisco 563-7400

Look in the front window of the Sapporo-Ya restaurant. You'll see a Japanese noodle-making machine. All of the hard wheat noodles that form the basis of the tasty ramen dishes are made fresh here daily. Try the barbecued pork ramen noodle soup. Wow! Another food find — Japanese crepes filled with beef or shrimp. Other menu favorites include traditional Japanese dishes like beef teriyaki, shrimp tempura and gyoza (Japanese pot stickers). Try Sapporo-Ya, you'll like it. Open Mon-Sat 11 pm-1 am, Sunday 11 am-10 pm. Visa, MC.



SEA CHANTEYS RESTAURANT

1233 Van Ness Ave. San Francisco 673-0558

The new Sea Chanteys restaurant, located on Van Ness near Sutter, specializes in fresh seafood. Each meal is cooked with natural ingredients to develop the finest flavors, and has the personal attention of chef/owner Mark Zejdl. Rarities like fresh sturgeon, emerald mussels and venison make frequent appearances on the menu. The wine cellar boasts a selection of more than 100 California and imported wines. The atmosphere is one of friendly, quiet dining enhanced by classical and opera music. Lunch Mon-Fri 11 am-2:30 pm; dinner daily 5-11 pm; Sunday brunch 10 am-2:30 pm. Reservations advised. Visa, MC.



SOPHIE'S PIZZERIA

2823 Mission St. San Francisco 550-8080

Sophie's New York Pizzeria (Sophie's) has been serving some of the city's best pizza for more than three years. Freshly made dough is hand-spun before your eyes and topped with delicious ingredients and a sauce that's a little spicy but well worth the indigestion risk! Sophie's is also the home of the famous Hetch-Hetchy Soda Water. Try a taste of soda made from water that won the Bay Guardian water tasting for a bargain 25 cents a cup and pick up some fresh hot pizza slices for just 94 cents each at this friendly neighborhood pizzeria in the Mission district. Open daily 11:30 am-11 pm (midnight Fri & Sat).



SPARKY'S DINER

242 Church St. San Francisco 621-6001

This Italian-American classic '50s style diner serves food of the same excellent quality 24 hours a day. Choose from a variety of omelettes, burgers, fresh fish, steaks and pork chops. Special burgers include the Baby Blue (bleu cheese), the Romance, the Heartache, and the Virgin. Sparky's daily specials often feature fresh pasta, homemade sauces and pesto. Complement your meal with beer, wine, or a thick milkshake made with real ice cream. For a special treat, try the Sacribantina Italian sponge cake. Open daily 24 hours. Visa, MC, AE.



STOYANOF'S

1240 9th Ave. San Francisco 664-3664

Include in your visit to Golden Gate Park, a visit to Stoyanof's cafe and restaurant, located very near the aquarium and de Young Museum. A popular spot for lunch or dinner, we make our own pastries and desserts continuously throughout the day. Coffee, pastries, self-serve lunch with indoor and outdoor seating are available from 10 am-5 pm Tues-Sun. Our dinners are a blend of the best Greek, Turkish and Macedonian specialties, served 5-9 pm Tues-Sun and Fri & Sat until 10 pm. Visa, MC. Stoyanof's also specializes in small banquets and catering of all kinds.



SUSHI GEN OF SAN FRANCISCO

4248 18th St. San Francisco 864-2197

Come dine under the distinctive round roof of Sushi Gen's oval sushi bar, and enjoy the friendly, personal service of experienced chefs. The menu consists of traditional Japanese cuisine and original variations. Try the original Kushi-Yaki authentically broiled in a Kamador or the beautifully decorated tempura — both are lovely as well as flavorful. Connoisseurs consider this a must restaurant, and Sushi Gen provides catering and take-out services. Large parties are welcome in the Tatami Room. Regular patrons may join the Hayabusa Club and receive a 10% discount. Open daily 5:30-10:45 pm. Reservations recommended. Visa, MC, AE, DC, CB.



VEGI FOOD

2083 Vine St. Berkeley 548-5244,
1820 Clement St. San Francisco 387-8111

At Vegi Food, one hardly notices the absence of meat in the delicate seasonings and fresh ingredients. Vegi Food offers meatless versions of typical Chinese fare, in addition to exciting original dishes. The Fried Walnuts with Sweet and Sour Sauce, a Double Gold Prizewinner in the Chinese Cuisine Competition at the SF Fair, will delightfully surprise even the most skeptical of customers. Vegi Food has two locations to serve you flavorful, healthy food in a smoke-free, alcohol-free environment. Hours: Tues-Fri 11:30 am-3 pm, 5-9 pm, Sat & Sun 11:30 am-9 pm. Closed Monday.



ZHIVAGO

441 Clement St. San Francisco 221-9538

Zhivago, one of the most popular spots on Clement Street for 12 years, relocated last spring half a block toward 6th Avenue. The lunch and Sunday brunch menus boast prices under \$5, and in the evening, you can choose from a variety of appetizers — pizza squares, piroshkis or wonderful homemade desserts. On weekdays from 5 to 6:30 pm, free hors d'oeuvres are available with drinks (Friday features fresh calamari, and Monday football sports free chili). Zhivago's also offers big screen sports and lottery tickets. Lunch daily 11 am-2:30 pm, Sunday brunch 10:30 am-2:30 pm. Bar open daily until 2 am. Reservations accepted. Visa, MC.



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